

## ASCERTAIN LOSS ON CRATED STOVES

Corporation Commission Conducts Series of Experiments on Railroads.

### BLACK SQUIRREL CLAIMED

Recognizes Its Owner—Army Officers for Instruction Camps.

For the purpose of proving to its own satisfaction the difference, if any, of loss in handling crated and uncrated stoves by freight, the State Corporation Commission has been conducting a series of experiments covering a period of three months. The object is to reach a determination of the case now pending before the commission.

On petition of the Southern Railway a hearing was had on a proposition to require all stoves shipped in less than carload lots to be crated. The claim of the railway was that articles shipped uncrated were liable to breakage in a great degree, and that it would be better for the shipper and the consignee, as well as saving the railroads from unnecessary loss, to require protection on the part of the shipper.

At the hearing an agent of the Southern produced a box which contained a badly broken stove. It was carried into the courtroom, and its multifarious parts were exhibited until Judge Trevelick humorously announced that the commission would concede that the stove had been broken.

### BLACK SQUIRREL CLAIMED

Natural Curiosity Recognizes Its Owner.

It did not require a Solomon to decide the ownership of the black squirrel which was found in a flow factory Saturday and presented to Colonel John W. Richardson, Superintendent of the Capitol Square. The squirrel himself furnished the proof of the identity of his master.

A resident of East Clay Street called on Colonel Richardson yesterday morning, having read the story of the black squirrel in the Times-Dispatch of Saturday. He said the animal was his, and he was led to the cage, where the little fellow was confined.

The squirrel has a temper of its own, and manifested rage when approached by any of the Capitol employees. But when this newcomer arrived, he showed every symptom of delight. He crowded to the edge of the cage nearest the man, giving vent to a sort of low chuckle. When the door was opened he climbed on the man's arm affectionately circled his head and neck, and encoined himself in the folds of the coat pockets, whence he gazed as if at home.

"He's yours; take him," said Colonel Richardson. The man explained that he had recently brought the squirrel to Richmond from North Carolina, on moving here. The animal was caught in the woods, and was presented to him. It is evidently a hybrid. He frequently has absented himself from home for a few hours at a time, but on the last occasion he evidently got so far away that he could not find his way back. The owner said he would later release him in the Capitol Square to see if he will fraternize with his gray cousins.

### KING NOT COMING

Army Officers Are Assigned to Virginia Instruction Camps.

Due to a change of orders from the headquarters of the Department of the East, Captain Campbell King will not be on instruction duty with the First Infantry in camp at Culpeper. Adjutant-General Sale has been notified that Captain King has been detailed to Middlesex county troops of Massachusetts, in camp at the same time with the First Virginia, but in their own State.

First Lieutenant Robert S. Knox, of the Twenty-fourth Infantry, has been appointed instructor and inspector for the camp of the Richmond Light Infantry Blues at Basic City next week. Captain Lucius F. Hopwood, of the Medical Corps, will in-

## WEATHER IS SEVERE ON CROP CONDITIONS

Report Reflects Serious Effects of Drought, Indicated Yield Being Below That of Last Year and Below Recent Average Yields.

Washington, July 10.—"Hot, dry weather, drought have played something akin to havoc with the crop conditions during the last month," declared Professor N. C. Murray, acting chief of the crop reporting board of the Department of Agriculture, to-day, after the announcement of the July report on grain and produce.

"The report," said Professor Murray, "reflects the rather serious effects of the drought during June, most of the important crops showing a condition at present which indicates a yield below that of last year and below recent average yield of production."

"Feed-stuffs," he said, "have been hardest hit. Less than two-thirds of a normal crop of hay is expected and the oats crop probably will be more than 25 per cent. less than last year's crop, and about 12 per cent. less than the average for the last five years."

"The corn acreage is the largest ever recorded, but the condition of the crop is about 7 per cent. below average. That indicates a production of approximately 5 per cent. less than last year's record crop, but nearly 5 per cent. more than the average production during the last five years. The condition of the corn crop on July 1, however, was critical."

"The potato crop promises to be unusually short. The acreage has fallen off, probably on account of unsatisfactory prices during the last year, and the condition of the crop now is lower than at any time on July 1 in the last twenty-two years. Almost a complete advance in the price of potatoes has been made during the last month. The average price throughout the United States on July 1 was 63 cents a bushel. On July 1 it was 96 cents a bushel. Ordinarily the variation in that time is only a few cents a bushel."

"On July 1 the difficulty in the setting out of tobacco plants, the acreage of tobacco has been reduced 25 per cent. from that of last year. The low condition of the crop, together with the shortage of acreage, have combined to reduce the indications to

spect the sanitary troops at the Blues' camp. Perhaps the department is not fully advised of the fact that but one medical officer—Captain J. Fulmer Bright—will be there. It will be Captain Hopwood's sole duty to instruct Dr. Bright.

### DISPOSAL OF SEWAGE

Health Department Tells of Effect of Prosperity on Home.

In issuing its latest bulletin, "Sewage Disposal Plants for Private Homes," the State Health Department has made the occasion one for a little homily on life in general. It is as follows:

"The prosperity of a people is always mirrored in their domestic life. Given a discouraged community, low prices, dull markets or bad seasons, and the home inevitably suffers. Luxuries are eliminated; the average comforts of life are reduced; even the simplest conveniences are neglected. On the other hand, given a prosperous community, high prices, brisk markets or good seasons, and the home invariably benefits. Luxuries are introduced, home comfort is greatly increased, conveniences of every sort are in demand."

"The great prosperity and marked progress of this Commonwealth during the last few years has proved this general principle. In no similar period has there been such a notable increase in domestic comfort; at no time has there been such a demand for the conveniences of the modern home, perhaps, among the demands of our rural population has been that to secure running water in the house. Bath rooms are being built; water towers are rising above thousands of wells on Virginia farms; our people are awakening to the fact that sanitary water supplies and sewage disposal add to the health as well as to the comfort of the home."

The bulletin discusses the problem indicated by the use of the cesspool as in use in many sections.

### Judge Is Designated

The Governor yesterday designated Judge L. Lawrence Campbell, of Bedford, to hold a part of the term of the Circuit Court of Albemarle county for Judge Fulton Kegley.

Crop	1911 Indicated	1910 Yield
Corn	2,956,411,500	3,125,713,000
Wheat	457,958,200	464,044,600
Spring wheat	214,322,600	221,299,000
All wheat	702,880,800	695,432,000
Oats	817,800,000	1,126,765,000
Barley	147,092,600	162,227,000
Rye	31,058,792	32,025,000
Potatoes	255,541,500	328,811,000
Peanuts	621,342,920	984,349,000
Flax	25,991,800	14,116,000
Rice	22,728,540	24,516,000
Condition of important crops in Virginia, North Carolina and South Carolina follows:		
Winter wheat—		
Virginia, \$5 on July 1; \$3 ten-year average.		
North Carolina, \$5 on July 1; \$1 ten-year average.		
South Carolina, \$6 on July 1; 77 ten-year average.		
Corn—		
North Carolina, 3,072,000 acres, 91 on July 1; \$8 ten-year average.		
South Carolina, 2,515,000 acres; \$1 on July 1; \$4 ten-year average.		
Virginia, 2,142,000 acres; \$5 on July 1; 50 ten-year average.		

## DOUBLE CAPACITY AT SANATORIUM

State Health Board to Consider Proposition To-Day—Members Go to Catawba.

Action upon a report of its tuberculosis committee, which will recommend doubling the capacity of the Catawba Sanatorium, will be the most important business before the State Board of Health when it holds a business session at the sanatorium to-day. The committee's report is vigorous in its handling of the matter, and urges its insistence that the State board ask the next Legislature for funds with which to prosecute this enterprise for the protection of the public health.

"It is a shame," said Dr. W. M. Smith, of Alexandria, chairman of the committee, to a Times-Dispatch representative yesterday, "that a public institution for the treatment of a disease which is curable in its early stages should have a waiting list, when delay means death. It should have a capacity of more than the demand, and that all who seek relief at the hands of the Commonwealth may have a chance for life, and may go out and preach the doctrine of prevention at their homes."

One of the duties of the board at this meeting will be the election of all county boards of health in the State. With a view to making these boards active and to induce them to cooperate with State authorities, they are now required to be elected every July, this being done for the first time one year ago. There are some changes to be made at to-day's meeting.

To comply with the law, which requires that the sessions of the State Board be held in Richmond, a quorum of the board gathered in the offices of the State Health Department last evening. It was called to order at 6:45, and at 8:45 it adjourned to meet at the Catawba Sanatorium this morning. The only members present were Dr. S. W. Hobson, Newport News; Dr. J. B. Fisher, Mechanicsville; Dr. W. M. Smith, Alexandria; Dr. George B. Johnston, and Dr. Stuart McGuire, Richmond. They left at 9:20 last night for Catawba, and will be joined by the other members at Salem this morning.

All the various departments of public health activity under the board will report to-day. State Health Commissioner Ennion G. Williams will tell of his work for the past six months. Dr. Allen W. Freeman, the assistant commissioner, will report on hookworm and typhoid investigations; Dr. Roy K. Flanagan, the director of inspections, will tell of his work under the new hotel law and other matters of inspection which have come under his province; State Bacteriologist Meade Ferguson will have something to say of the germs which he has correlated, while State Sanitary Engineer Richard Messer will relate some of the improvements in the cities and country alike in the disposal of sewerage.

One of the duties of the board will be to elect a superintendent for Catawba. Dr. John J. Lloyd, Jr., is now in charge temporarily. Dr. Jennings's time having expired, after declining re-election.

### Around the Hotels

State Hospital Commissioner J. M. Bauserman, of Woodstock, was in the city yesterday.

Former Assistant Attorney-General Robert Catlett was at Murphy's last night.

Virginia at the Hotel.

Stump's—J. Elmer White, Norfolk; R. A. Perry, Waynesboro; J. Elam White, Norfolk.

Gilbert—C. Burgess, Scottsville; W. R. Jones, Boydton; J. D. Davis, Boydton; V. W. Turner, Mineral; A. T. Hart, Ogburn; Mr. and Mrs. R. L. Thomas, Whittier; Mr. and Mrs. G. H. North, Richmond; L. H. Moseman, Clifton Forge; Dr. and Mrs. L. H. Leake, East Lake.

Murphy's—A. F. Stewart, Clifton Forge; J. G. Walker, Virginia; James B. Blanks, Petersburg; T. L. Harrison,

## Ice Cream Without Germs The Only Way to Get It

When you make ice cream from milkman's cream there are millions of germs in a spoonful. There are none when you use Van Camp's.



Van Camp's Milk as it comes to you—as thick as thick cream—is utterly free from germs.

Dilute it with water which has been boiled, add sugar and flavor, and freeze. Then you have an ice cream of exceeding richness, absolutely pure.

So in every sort of a milk dish—so in coffee and cereals—so in milk to drink. Van Camp's Milk means the maximum richness and utter sterility. Milkman's milk means neither, as you know.

### Nothing Artificial

Van Camp's is simply rich milk as it comes from the cow, with two-thirds the water evaporated. Nothing is added, as to condensed milk. No sugar, no starch, no preservative. Nothing is subtracted save water.

Our evaporating plants are built after Swiss models. There are seven, in seven states, each built close to our dairies. They are conducted with hospital cleanliness.

The fresh milk is put into a vacuum.

Because of the vacuum, a moderate heat evaporates the water without scalding the milk. Thus the milk

is reduced to the thickness of thick cream. Then it is pasteurized after the can is sealed.

Its Amazing Richness

Milk dishes, hot or cold, when made with Van Camp's, have amazing richness and flavor. Some people think we add something to give it. But we don't.

Van Camp's Milk as it comes to you is 28 per cent solids, 8 per cent butter fat. It is rich because it is whole, rich milk.

Milkman's milk separates. The butter fat rises and the solids fall. When it gets to the cooking it is rarely more than a half-milk. Van Camp's is the whole milk—all of the butter fat, all of the solids. That is the only reason why milk dishes made of it are so surprisingly good.

Saves One-Half

Half the cost of milkman's milk is the cost of the daily delivery. We save all that. And, by removing two-thirds of the water, we save in shipping bulk. As a result, Van Camp's Milk costs less than milkman's milk. The cost will figure about six cents per quart when reduced to the usual milk's richness.

Then there is no waste—no milk left over. When you open a can it keeps till you use it up.

By saving in cost and saving the waste, the use of Van Camp's cuts milk bills about in two. Think of that. Whole milk instead of a half-

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